

PRIVATE EVENTS

Spring Menu

Includes:

On arrival:

125ml Jules Larose Brut Blanc de Blancs
or

33cl Beer, Ale, Cider or Soft Drinks
-one drink per person-

Followed by:

A 3-course meal
A selection of Teas, Coffees, and Petit Fours.

£44 per person

'A discretionary 5% service charge will be added to your bill'

Available for gatherings ranging
from 10 to 100 attendees.

Advance pre-order required.

Jersey Shack

-bouillabaisse jelly, crab salad, pistachio lobster, Provence mayo smoked bon-bon -

Scallops

-Jersey caught scallops, silky truffle puree, Granny Smith apple, celeriac, granola and citrus dressing-

Artisan's Charcuterie Platter

- a selection of cured meats, British cheddar, fruit chutney, olives, focaccia, brie croquette -

Prosciutto Melon

-fresh melon, prosciutto crudo, goats cheese, rhubarb, balsamic vinegar, mixed seeds-

Harira Soup V, VG

-hearty lentil and chickpea blend with tomatoes, herbs, and spices -



Rabbit and Chorizo Ragu

-tagliatelle with rich tomato sauce, crispy capers, parmesan, and basil oil-

Lamb Shank

-caramelized onion puree, watercress, and grilled gem leaves paired with applewood potato dauphinoise-

Pan Roasted Chicken Breast

-chicken breast, sweetcorn textures, pickled carrot, purple sprouting broccoli, potato galette, and a rich Madeira jus-

Fillet of Cod

-seafood risotto, lobster bisque, crispy king prawns and rocket salad -

Vegetables Wellington V, VG

-a savoury blend of spinach, mushrooms, tomatoes, and root veggies wrapped in flaky puff pastry, served with herb-infused vegan cream sauce-



Pina Colada

-sous vide pineapple, lime sponge, crystallized pecan, whipped ganache, and coconut pineapple ice cream -

Rhubarb and Strawberry Sundae

- poached vanilla rhubarb, white chocolate cream, chantilly, meringue, strawberry coulis, and custard ice cream-

Pop and Banana

-dulcey Valrhona Namelaka with banana bread, popcorn soil, and banana ice cream-

Cheese Board

- artisanal cheeses, biscuits, homemade chutney, palate cleanser, nuts and celery-

Rice Pudding V, VG

-warm coconut rice pudding with fresh mango, house granola, and coconut sorbet-